

Chuzpeles

GRILLED EGGPLANT ^{A,F,G,K}	10.50	 PULPO ^M	14.50
· TOMATO · CUMIN · GOAT CHEESE · THYME · TAHINI		· ALMOND CREAM · CITRUS FRUITS · CHIMICHURI	
 CAULIFLOWER ^{F,H}	11.50	 SPICY PRAWNS ^{A,F,G,H,C}	14.00
· SALTY LEMON · GARLIC BUTTER · ALMOND		· CHILI · ROMAINE LETTUCE · CORIANDER · SALTY LEMON	
BEETROOT ^{F,G}	10.50	CALAMARI ^{B,D,F,K,L}	13.50
· TAHINI YOGHURT · BLUE CHEESE · PEARS		· YOGHURT · TOMATOES · HERB SALAD	
 LETTUCE HEARTS ^{G,K}	10.50	TUNA TATAKI ^{B,G,H,K}	14.50
· TAHINI · RED ONIONS · CORIANDER		· SESAME CRUST · PISTACHIO CREAM · ENDIVE SALAD · POMEGRANATE	
 WILD BROCCOLI ^{F,G}	11.00	SABICH ^{A,D}	13.00
· SKORDALIA · FETA CHEESE · ZA'ATAR		· PULLED CHICKEN · PICKLED MANGO · EGGPLANT · PITA	
 SCALLOPS ^{A,F,G,M}	15.00	WONDER BALLS ^{A,G,L}	13.00
· LABNEH · BLACK GARLIC · PISTACHIO · LIME · OLIVE		· LAMB PATTIES · TOMATO · CINNAMON · HUMMUS	

Plat Principal

 GRILL PLATTER MANI STYLE ^{D,E,F,K,L}	32.00
· ENTRECÔTE · CORNFED CHICKEN · LAMB · MERGUEZ · ZA'ATAR POTATOES · DIPS & PICKLES	
 TOMAHAWK ^{D,G}	65.00
2 persons · CARROTS · SUMACH · WHITE BEANS · DATE JUS · SORREL	
GRILLED LAMB CHOPS ^{A,D,F,K}	24.00
· TOPINAMBUR · ONIONS · REDWINE-BLACKBERRY JUS	
 SEA BASS IN A SALT CRUST ^{A,G,I,K}	26.00
· LETTUCE HEARTS · HARISSA POTATOES	
BAKED SWEET POTATOES ^{A,D,G}	21.00
· CINNAMON · TOMATO · SESAME · PITA	



^{A,I,K,G,F,D}
TEL AVIV SCHNITZEL **23.50**

- HUMMUS
- LABNEH
- ISRAELI SALAD

Dessert

OLIVE RICOTTA TARTE ^{A,F,G,H}	8.50
· MASCARPONE · PINK PEPPER · SESAME	
ESPRESSO CRÈME BRÛLÉE ^{A,F,G,H}	8.50
· MARACUJA · CHOCOLATE · BAISER	
CHOCOLATE-GANACHE ^{A,F,I,N}	8.50
· PASSIONFRUIT · BROWNIE · MARSHMALLOW	

WE RECOMMEND

Vegetarian
Chuzpeles

FOR MAIN COURSE!



= Specials

Side Orders

7.00

SWEET POTATO FRIES
HARISSA POTATOES
HUMMUS^G

Wine by the glass

0.1l

WHITE

2016 WEISSBURGUNDER · WEINGUT DR. BASSERMANN-JORDAN, PFALZ	6.00
2016 RIESLING PARADIESGARTEN · WEINGUT RAPP, NAHE ¹⁹	5.50
2016 SAUVIGNON BLANC · WEINGUT MATTHIAS GAUL, PFALZ ¹⁹	6.00

ROSÉ

2014 ROSÉ “HORGELUS” · DOMAINE HORGELUS, GASCOGNE ¹⁹	5.00
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RED

2014 “LES GRANDS MURETS” · CHÂTEAU DE LUC, SOUTH FRANCE ¹⁹	6.00
2016 “LA CIBOISE” BLANC M. CHAPOUTIER · LUBÉRON ¹⁹	5.50
2014 MERLOT / ARGAMAN BARKAN CELLARS · GALILÄA ¹⁹	6.50

Crémant & Champagne

BRUT DE LUXE, LOIRE ³	0.1l	7.50
	0.75l	42.00
“R” DE RUINART BRUT ³	0.1l	14.00
	0.75l	90.00
RUINART ROSÉ ³	0.75l	95.00

Beer

PILSNER URQUELL ³	0.33l	4.00
PERONI ³	0.33l	5.00
WEIHENSTEPHAN ³	0.33l	5.00
· HELL KOSHER/ HEFEBIER ³		
ROTHAUS TANNENZÄPFLE ³	0.33l	4.00
· NON-ALCOHOLIC		

Soft Drinks

COLA ^{2,3,5}	0.2l	3.50
COLA LIGHT ^{2,3,5,8}	0.2l	3.50
COLA ZERO ^{2,3,5}	0.2l	3.50
THOMAS HENRY TONIC	0.2l	3.50
THOMAS HENRY BITTER LEMON ^{3,5,7}	0.2l	3.50
THOMAS HENRY GINGER ALE ^{3,5,7}	0.2l	3.50
THOMAS HENRY SPICY GINGER ^{3,5,7}	0.2l	3.50
FEVER TREE TONIC ^{3,5,7}	0.2l	4.00
FENTIMANS 19:05 HERBAL ^{3,5,7}	0.2l	4.00

Cocktails

BOULEVADIER ⁵	12.00	VODKA MARTINI	12.00
· BOURBON WHISKEY		· DRY VERMOUTH	
· VERMOUTH · CAMPARI		· GREY GOOSE VODKA	
MANHATTAN ⁵	12.00	NEGRONI ⁵	12.00
· RYE WHISKEY · RED VERMOUTH		· GIN · RED VERMOUTH · CAMPARI	
· ANGOSTURA & ORANGE · BITTER		PADOVANI ⁵	11.00
DRY MARTINI	12.00	· MONKEY SHOULDER SCOTCH	
· DRY VERMOUTH		· ST. GERMAIN ELDERFLOWER LIQUEUR	
· BOMBAY SAPPHIRE GIN			

Water

BADOIT ³	0.33l	3.50
BADOIT ³	0.75l	6.50
EVIAN	0.33l	3.50
EVIAN	0.75l	6.50

Juices / Nectar

RHUBARB	4.00
APPLE UNFILTERED	4.00
CRANBERRY	4.00
TOMATO JUICE	4.00
ORANGE JUICE	4.00

Coffee

ESPRESSO ²	3.00
DOUBLE ESPRESSO ²	4.00

1 with preservative, 2 with caffeine, 3 with antioxidation, 4 with sulphur dioxide, 5 with dye, 6 with blackening, 7 with quinine, 8 contains a source of phenylalanine, 9 genetically modified, 10 with milk protein, 11 with egg white, 12 ice cream, 13 ice cream with vegetable fat, 14 with sweetener, 15 with phosphat, 16 with falvor enhance
19 sulfathaltig, A gluten, B fish, C crustaceans, D sulphite, E celery, F lactose/milk, G sesame, H nuts, I eggs, K mustard, L soy, M molluscs